

Fall 2011

Volume 1, Issue 3

TRI-COUNTY ENVIRONMENTAL HEALTH

SERVING ANACONDA-DEERLODGE, GRANITE AND POWELL COUNTIES

FOOD SAFETY NEWS

**We still want
your email
address!**

1. **Email
saves
paper,
stamps
and time**
2. **Allows for
fast
notifying
of recalls
and food
safety
concerns.**
3. **Gives you
a colorful
newsletter!
(Printed
ones are
B&W)**

Send email address to:

Ksolberg@anacondadeerlodge.mt.gov

Individual Highlights:

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Grant

Montana Food Star

Anaconda Office: 800 South Main, Courthouse M-F
8:00am-5:00pm
Main office Phone: 406-563-4035

RECALLS, RECALLS AND MORE RECALLS!!

Recalls are all over the news!

For information on recalls, visit the website of **Foodsafety.gov**. As discussed on this website, a food recall occurs when there is reason to believe that a food may cause consumers to become ill. A food manufacturer or distributor initiates

the recall to take foods off the market. In some situations, food recalls are requested by government agencies (USDA or FDA). If a government agency requests the recall, the state agency is notified. Recall information received by the state is reviewed to see if product was actually distributed in Montana. If it is, product distribution lists are sent to the local environmental health

offices to inform the Sanitarian that product may be in the establishments under their jurisdiction. Phone calls and /or site visits may be made to be sure product is off the shelf. During this time, all local distributors of the product have been notified by the producer, and in most cases, items are already removed before the Sanitarian arrives.



Tri-County Environmental Health and the Anaconda-Deer Lodge County Extension Service cooperatively teach a ServSafe Class twice a year, in Spring and Fall. Although the deadline has past to sign up for the fall class, if you would be interested in a food safety class, please call so that we can start a list for

another class. (Karen- 406-563-4067). Our only request has been to have at least 5 warm bodies attend! Usually classes start at 8:00 am and counting the exam, end about 5:30pm. It is a full day. We are flexible and have done 2 – 4 hour session classes in the past also. We need to know what works best for you!



Online Classes are also available. Check it out at www.Servsafe.com. Click on Access Online course on the orange bar across the top of the page. The course is \$125 and you have 90 days to complete. A proctor is required for the exam and we have 3 people in the office qualified to give your test!



Tri-County Environmental Health receives FDA Voluntary Food Standards Grant for 2011-12.

For the second year in a row, Tri-County EH has received a small grant that is to be used to enhance our food safety program.

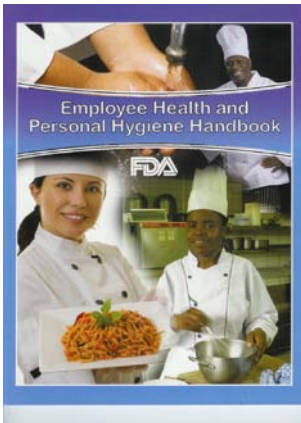
Following up on the results of the Baseline Risk Assessment that was discussed in the Winter 2011 issue of this newsletter, the 2 major risks in this jurisdiction were identified as Poor Personal Hygiene and Holding food at incorrect

temperatures. The focus will be on Personal Hygiene this year. The program will be based on the FDA handbook: Employee Health and Personal Hygiene. Highlights of the program are: Employee Health and the Food Establishment

Personal Hygiene- No Bare Hands contact with Ready to eat Foods

Helpful tables and forms for managers to establish agreements with employees about their health, reporting of illnesses, when to exclude employees from food handling and other guidelines.

Tri-County is still in the process of developing how the program will be presented, so Stay Tuned!



Montana Food Star Award

If you want to go above and beyond....aim for a Montana Food Star Award. This program was developed by the DPHHS (Departments of Public Health and Human Services). To be awarded the Montana Food Star you must follow approved and documented procedures for control of:

- Personal hygiene
- Employee Health

(Both of these subjects are covered in the FDA program above!)

- Prevention of Cross-Contamination
- Time and Temperature Control
- Cleaning and Sanitizing
- Employee and Manager Training
- Self-inspection and Corrective Action.

This system is called Active Managerial Control (ACM).

There are bonuses for completing the program:

- Recognition on

visitmt.com and in the Vacation Planner publication.

- Press Releases in your area newspaper
- Recognition from your local Health Department.

. For more information, contact

[Christine Cox](#), 406-444-2089

Or Tri-County Env. Health at 406-563-4067



If You're sick, stay home....

If workers show the following symptoms, they must be excluded from foodservice:

- Vomiting or diarrhea

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RISK FACTOR: POOR PERSONAL HYGIENE CONTINUED!

Although this seems like common sense, handwashing was found to be out of compliance in our food establishments very frequently!

2-301.15 Where to Wash.

FOOD EMPLOYEES shall clean their hands in a HANDWASHING SINK or APPROVED automatic handwashing facility and may not clean their hands in a sink used for FOOD preparation or WAREWASHING, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

2-301.12 Cleaning Procedure.

(1) Rinse under clean, running warm water;

(2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer

(3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas

between the fingers;

(4) Thoroughly rinse under clean, running warm water; and

(5) Immediately follow the cleaning procedure with thorough drying using a method as specified under § 6-301.12. (C) *To avoid recontaminating their hands FOOD EMPLOYEES may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a HANDWASHING SINK or the handle of a restroom door.*



RISK FACTOR: PREVENTION OF CONTAMINATION FROM HANDS

Ready to eat foods or RTE's are very easily contaminated by hands. Remember that these foods are going directly from prep to serving without any cooking, so any contamination introduced to the food is eaten! Montana Food Regulations say:

You must minimize contact with bare hands by using utensils such as deli tissue, spatula,

tongs, dispensing equipment or single use gloves.

GLOVES: Single use gloves are to be used for one task only and discarded when they are damaged, soiled or when interruptions occur in the food operation.

NAILS: Food service employees also need to keep their fingernails trimmed, filed and

maintained. Unless wearing gloves in good repair, a food service employee may NOT wear fingernail polish or artificial nails when working with exposed food.

JEWELRY: While preparing foods, food service employees may not wear jewelry on their arms and hands except a simple wedding band.

Serv Safe Registration

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ServSafe Food Safety
Manager's Certification
November 1 , 2011
Community Service
Center
118 E 7th Street
Anaconda, MT 59711

8:00 AM- 5:30 PM

Class starts promptly at 8!

Lunch is on your own
For 1 hour.



We're on the Web!

See us at:

www.anacondadeerlodge.mt.gov

under Departments go to
Sanitarian. Check out the Food
Program Page.

Serv Safe Food Safety Manager Class Registration
November 1, 2011

Name_____

Address_____

Restaurant_____

Or Establishment

Phone_____

_____ I need a ServSafe 5th Edition book and Exam \$ 72

_____ I have a current book. I only need to pay for exam \$38

Please note that the book must be a 5th edition. Older versions will not be updated enough to use in this class.

Please return your registration and payment ASAP to ensure that books are available. Registration limited to 20.

To: Tri-County Environmental Health

800 South Main

Anaconda, MT 59711

Please phone with any questions: (406) 563-4067, Karen

Tri-County
Environmental Health
800 South Main
Anaconda, MT 59711

